

Hoquiam Farmer's Market News - State Beverage Edition

Local News

Posted by: Anonymous

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We have a Washington State flower, tree, song, bird, fish, fruit, vegetable (yup, the Walla Walla Sweet Onion) and even a state dance- the square dance. How about the official Washington State beverage? Believe it or not, it is wine! I'm surprised that the coffee drinkers of Washington State have not united to protest. After all, coffee drinkers certainly have more heightened energy levels than the mellow wine drinkers. It could be a easy, bloodless coup to put coffee at the top of the charts. The wine drinkers probably wouldn't even show up to counter protest.

Years ago I used to participate in wholesale Trade shows, and I remember when Starbucks had their very first booth. I've kicked myself ever since for not having recognized that they were destined for greatness. The owners were charming, giving away cups of coffee and talking very rapidly about the revolutionary respect and techniques that they were bringing to coffee brewing. Not being a coffee drinker, I didn't even sample a cup. But that was before all the unbelievably decadent combinations that are skillfully concocted now. All those flavors, the cocoa, the cream- yup, I could become a true coffee-holic now. The big coffee news in Hoquiam is the opening of Tully's Coffee in the old LaVogue Building. Urbanization is coming to town! The crew has been practicing their mixology techniques, learning the mysterious (to me) language of coffee. I would embarrass myself trying to place an order. It would be like learning to text or tweet, two other new languages I've chosen to not embrace. But, back to the coffee at Tully's. Downtown Hoquiam is due for transformation, and Tully's is destined to be the hub of activity. Carl Cozad, Tully's manager, plans on opening the doors on Sunday, February 27th. I happen to know that Nancy, Hoquiam Farmers Market Bakery queen, and Deidra, maker of fine soups and sandwiches at Deidra's Deli, will be adding selections of their food specialties for discriminating customers at Tully's.

Smart move for Tully's! Next door to Tully's is the LaVogue Bicycle shop. One of Hoquiam's hidden treasures. I love this place! Terry is incredibly knowledgeable, skilled, and easy to talk with. If you are a biker who has encountered the usual nasty attitude of big city bike shops, you can appreciate how rare it is to be treated with kindness and respect. It's strange, but other bike shops actually pride themselves on being rude and condescending to customers. Not in Hoquiam, thank goodness. Many's the time I've wheeled my ride in with flat tires or brake issues. I'm one of those females who detests changing a tire, whether it's a bike or car tire. Terry understands that. One of my favorite flat bike tire experiences could be used as an advertising campaign for Grays Harbor.

I was riding by myself many miles outside of town when I had that sinking sensation of a flat tire. It was going to be a long walk home, pushing my bike all the way. Or so I thought. Within moments a Grays Harbor Transit bus pulled up and offered me a ride. I didn't have bus fare, but that didn't matter. Never was a damsel in distress treated better than I that day. Door to door service to LaVogues, my tire fixed in (wait for the pun-) nothing flat, and I was back on the road again. Confirmation once again of why I love living here. For those of you who have been wistfully dreaming of Rhubarb Pie, I am the bearer of good news. Nancy bought the first of the season fresh rhubarb and has both strawberry rhubarb and plain rhubarb pies available this week.

Aaahh. It's been a long dry spell without these beauties. Did you know that most of the rhubarb in the United States is grown in Washington? The Puyallup Valley is famous for fields of rhubarb, and they get a jump on the season by growing hot-house rhubarb. Rhubarb is an exceptionally easy plant to grow, and Judy Hanson has the first rhubarb plant starts at the Hoquiam Farmers Market right now. These are nice big clumps of roots- soon you'll be harvesting your own rhubarb. Barbara Bennett Parsons, manager of the Hoquiam Farmers Market located at 1958 Riverside. By the river. Ph. 538-9747